Dinner Salad w/Fr Dr10

Number of Servings: 10 (169.17 g per serving)

| Amount | Measure | Ingredient |
|--------|---------|--|
| 10.00 | cup | Salad, Field Greens |
| 1 1/4 | cup | Nuts, almonds, sliced |
| 50.00 | ea | Tomatoes, red, cherry, fresh, year round a |
| 10.00 | Tbs | Salad Dressing, French, creamy, light |

| Nutrition Serving Size (169g) Servings Per Contain | | cts | | | |
|--|---|---------------------|--|------------------|-----|
| Amount Per Serving | | | | | |
| Calories 140 Cal | ories fron | n Fat 80 | | | |
| | % Da | ily Value | | | |
| Total Fat 9g | | | | | |
| Saturated Fat 0g | 0% | | | | |
| Trans Fat 0g | | | | | |
| Cholesterol 0mg Sodium 160mg Total Carbohydrate 12g | | | | | |
| | | | | Dietary Fiber 4g | 16% |
| | | | | Sugars 7g | |
| Protein 4g | | | | | |
| Vitamin A 50% • | Vitamin (| 20% | | | |
| Calcium 4% • | Iron 6% | | | | |
| *Percent Daily Values are ba diet. Your daily values may b depending on your calorie ne Calories: | e higher or | | | | |
| Total Fat Less than Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber | 65g 20g 300mg 2,400mg 300g 25g | 80g 25g 300mg | | | |

Instructions

Place 1 cup washed field greens on each salad plate. Sprinkle each salad with 2 T almonds and 5 cherry tomatoes. Drizzle each with 1 T creamy, light French Dresssing.

Each salad with dressing = 1 CS

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.
- Wash raw fruits and vegetables before using them in food preparation.

Holding:

- Hold for cold service at an internal temperature of 41 F or lower.

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